Claims

1. A method for manufacturinga colour mixture for use in food products, pharmaceuticals and cosmetics with a high light stability,
characterized in
that
- in a first stage a colour, a carrier substance and a solvent as well as eventually further constituents are mixed together to a colour dispersion at a temperature of 20° C to 70° C,
- that in a second stage the colour dispersion obtained in the first stage is comminuted by means of industrial dispersing and comminuting instruments such as mills, Turrax homogenizers or stirring instruments to a dispersion with a solid with a mean particle size of less than 30 µm in a liquid system, whereby the solid is a carotenoid such as carotene and carotenoids as wells as nature identical as well as of natural origin, a betanin, a riboflavin, an anthocyanine, a carmine product, a curcuminoid, a porphyrene and/or a chlorophyll compound, a chlorophyllin compound, a copper/chlorophyll and/or copper/chlorophyllin compound,
- that in a third stage a surface active substance is produced at a temperature of 40° C to 80° C by an aqueous resolution and
- that in a fourth stage the surface active substance produced in the third stage of the colour dispersion tempered to 30° C to 60° C is added at a temperature of 30° C to 60° C.

2. Method according to claim 1,

characterized in
that
for manufacturing the colour dispersion approximately 300 g gum arabic are solved by stirring in a solution of approximately 400 g demineralized water and approximately 100 g malto dextrine at 40° to 50° C for 30 to 60 minutes until a homogeneous mixture is obtained, that approximately 100 g curcumin powder are then added and stirred to this mixture, that this mixture is ground in a dispersion mill until the mean particle size has reached approximately 10 µm in this suspension and that, for manufacturing the surface active substance and the end product, the colour dispersion is tempered at approximately 40° C by stirring and a solution produced at a temperature of 60° to 80° of approximately 100 g water and approximately 10 g Citrem, citric acid ester of monoglycerides (E-472c) is added as emulsifying agent and the mixture is then stirred further for approximately 30 minutes at approximately 40° to 50° C, whereby the suspension obtained constitutes the colour mixture.

3. Method according to claim 1 or 2,
characterized in
that the auxiliary substance or additive is a sugar, a polysaccharide, a hydrocolloid and/or water.

4. Method according to any of the claims 1 to 3,
characterized in
that antioxidant agents and/or preservatives are used as auxiliary substances or additives.

5. Method according to any of the claims 1 to 4,
characterized in

that an emulsifier allowed in food products or food additives such as colours is used as surface active substance.

6. Method according to any of the claims 1 to 4,
characterized in
that a lecitine, Polysorbate 80, Lactem and/or Citrem is used as surface active substance.

7. Colour mixture manufactured according to the method according to the claims 1 to 6,
characterized in
that it comprises a colour dispersion and a surface active substance.

8. Colour mixture according to claim 7,
characterized in
that the dispersion comprises a solid with a mean particle size of less than 30 µm in a liquid system.

9. Colour mixture according to claim 7 or 8,
characterized in
that the solid is a carotenoid such as carotene and carotenoids of nature identical as well as natural origin, a betanin, a riboflavin, an anthocyanin, a carmine product, a curcuminoid, a porphyerene and /or a chlorophyll compound, a chlorophyllin compound, a copper/chlorophyll and/or copper/chlorophyllin compound.

10. Colour mixture according to any of the claims 7 to 9,
characterized in
that the dispersion comprises further auxiliary substances and/or additives.

11. Colour mixture according to any of the claims 7 to 10, characterized in
that the auxiliary substance or additive is a sugar, a polysaccharide, a hydrocolloid and/or water.

12. Colour mixture according to any of the claims 7 to 10, characterized in
that the auxiliary substances or additives are antioxidant agents and/or preservatives.

13. Colour mixture according to any of the claim 7 to 12, characterized in
that the surface active substance is an emulsifier or a carrier substance allowed in food products or food additives such as colours.

14. Colour mixture according to any of the claims 7 to 12, characterized in
that the surface active substance is a lecithine, Polysorbate 80, Lactem and/or Citrem.

15. A colour mixture of higher quality, easy to process and usable in food products, pharmaceuticals and cosmetics made of a colour dispersion and a surface active substance, whereby the dispersion contains the colour in a solid which is for example a carotenoid such as carotene and carotenoids of nature identical as well as natural origin, a betanin, a riboflavin, an anthocyanin, a carmine product, a curcuminoid, a porphyerene and /or a chlorophyll compound, a chlorophyllin compound, a copper/chlorophyll and/or copper/chlorophyllin compound.